



## Chaz 51 Steakhouse Private Dining Menu Options

### OUR STEAKS

*We proudly serve 100% Black Angus, mid-western beef.*

Steaks are aged for a minimum of 30 days for that just right flavor and tenderness

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

#### **Important Notice**

*Minimum guarantee is 20 meals. \$500 deposit will be applied towards your final bill.*

*Sales tax and 20% gratuity will be added your total bill. Please speak to our manager regarding any food*

*Allergy concerns and we will accommodate your request to the best of our ability.*

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# Option One

\$55.00 Per Person

(Tax and gratuity not included)

## FIRST COURSE

Steakhouse salad with citrus vinaigrette.  
Warm rolls with whipped butter

## SECOND COURSE

12 OZ PRIME NY STRIP\* (GF)

Chef's preferred cut, deliciously paired with a baked potato or sautéed mushrooms and onions

## BONE IN JERK CHICKEN

A Caribbean Island favorite. Bone-in style, bold and spicy Island flavors, steak fries and broccoli.

## SCOTTISH SALMON AND CRISPY SHRIMP

Broccoli, lyonnaise potatoes, cilantro lime crema and pan jus

## THIRD COURSE

RASPBERRY SORBET

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# Option Two

\$60.00 Per Person

(Tax and gratuity not included)

## FIRST COURSE

House salad with citrus vinaigrette or Caesar

Warm rolls with soft butter

## SECOND COURSE

PETIE FILET MIGNON\* (GF)

Enjoy our most tender and popular cut paired with a baked potato or sautéed mushrooms and onions.

PRIME NY STRIP\* (GF)

Chef's preferred cut, deliciously paired with a baked potato or sautéed mushrooms and onions

## PARMESAN CRUSTED CHICKEN BREAST

Joyce Farms Poulet Rouge, lyonnaise potatoes and broccoli

## SCOTTISH SALMON AND CRISPY SHRIMP

Broccoli, lyonnaise potatoes, cilantro lime crema and pan jus

## THIRD COURSE

FLORIDA KEY LIME PIE

Graham cracker crust, raspberry coulis, whipped topping, lime wheel

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# Option Three

\$65.00 Per Person

(Tax and gratuity not included)

## FIRST COURSE

House salad with citrus vinaigrette or french onion soup

Warm rolls with soft butter

## SECOND COURSE

PETITE FILET WITH SHRIMP\* (GF)

Enjoy our most tender and popular cut paired with a baked potato or sautéed mushrooms and onions.

RIBEYE (GF)

Well marbled, bold Chaz 51 flavor paired with a baked potato or sautéed mushrooms and onions.

PARMESAN CRUSTED CHICKEN BREAST

Joyce Farms Poulet Rouge, lyonnaise potatoes, broccoli

PANKO CRUSTED GULF GROUPER

Broccoli, lyonnaise potatoes, pan jus.

## THIRD COURSE

Flourless chocolate cake with fresh seasonal berries

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# Option Four

\$75.00 Per Person

(Tax and gratuity not included)

## FIRST COURSE

House salad with citrus vinaigrette or Caesar  
Warm rolls with soft butter

## SECOND COURSE

RIBEYE and SHRIMP\* (GF)

Well marbled, bold Chaz 51 flavor paired with a baked potato or sautéed mushrooms and onions.

## PARMESAN CRUSTED CHICKEN BREAST

Joyce Farms Poulet Rouge, lyonnaise potatoes, broccoli

9OZ FILET AND SHRIMP\* (GF)

Enjoy our most tender and popular cut paired with a baked potato or sautéed mushrooms and onions

## SEAFOOD RAVIOLI

Lobster, scallops, shrimp, spinach, roasted tomato cream sauce,  
shaved Parmesan

## THIRD COURSE

Flourless chocolate cake with fresh seasonal berries

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# Option Five

\$85.00 Per Person

(Tax and gratuity not included)

## FIRST COURSE

Iceberg Wedge BLT

Steakhouse classic, bacon lardons, red onions, heirloom tomatoes,  
Crumbled blue cheese, blue cheese dressing.

Or

French Onion Soup

Robust beef and vegetable broth, covered with melted cheese

## SECOND COURSE

RIBEYE AND PARMESAN GRILLED SHRIMP\* (GF)

Well marbled, bold Chaz 51 flavor paired with a baked potato or  
sautéed mushrooms and onions.

PARMESAN CRUSTED CHICKEN BREAST

Joyce Farms Poulet Rouge, lyonnaise potatoes, broccoli

6 OZ FILET and LOBSTER TAIL\* (GF)

Our most tender and popular cut paired with a baked potato or  
sautéed mushrooms and onions.

PANKO CRUSTED GULF GROUPER

Broccoli, lyonnaise potatoes, pan jus.

## THIRD COURSE

Flourless chocolate cake with fresh seasonal berries

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# Private Luncheon Options

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## Lunch Option One

(Tax and gratuity not included)

Include dinner rolls, soft beverage and sorbet.

### Prime Burger

Roasted mushrooms, provolone and fries

### Jerk Infused Chicken Wrap

Red cabbage slaw, mayo, Jamaican jerk sauce and fries

### Avocado Chicken Bacon Wrap

Lettuce, avocado, tomato, lemon white truffle aioli and fries

### Blue Cheese Berries & pecan Salad 🌿

Fresh seasonal berries, raisins, mandarin orange, onions, blue cheese, 100% maple candied pecans over mixed greens and vinaigrette

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## Lunch Option Two

\$30.00 Per Person

(Tax and gratuity not included)

Include dinner rolls, soft beverage and sorbet.

### Shrimp Tacos

Two soft tortilla shells, 51 slaw, sriracha aioli, fries

### Chicken Caesar Salad

Grilled or blackened chicken, crisp romaine lettuce, shaved parmesan, croutons and Caesar dressing on the side

### BBQ Ranch Chicken Salad 🌿

All-natural chicken breast, bacon, lettuce, tomatoes, carrots, cheddar cheese and ranch dressing.

### Sizzling Naked Impossibleburger with Fries \* 🌿

Mild cherry peppers, mushrooms, onions. No Bun, Plant Based.

### Philly Cheese Steak with Fries

Filet Mignon, cherry peppers, mushrooms, onions, melted provolone, hoagie roll.

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## Lunch Option Three

\$35.00 Per Person

(Tax and gratuity not included)

Include dinner rolls, soft beverage and sorbet.

**Sizzling Naked Impossibleburger with Fries \*** 

Mild cherry peppers, mushrooms, onions. No Bun, Plant Based.

**Philly Cheese Steak with Fries**

Filet Mignon, cherry peppers, mushrooms, onions, melted provolone, hoagie roll.

**Parmesan Crusted Chicken Breast**

Joyce Farms Poulet Rouge, lyonnaise potatoes, broccoli

**Jerk Avocado Salmon Salad\***

Scottish Salmon, mixed greens, tomatoes, onions, croutons, shaved parmesan, roasted edamame and citrus vinaigrette

**Blue Cheese Filet Mignon Steak** 

Mixed greens, tomatoes, onions, roasted edamame, blue cheese crumbles and house vinaigrette.

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